amaama to inazuma

9784063879179

雑誌 55730-17

ISBN978-4-06-387917-9

C9979 ¥590E (0)

1929979005900

アフタヌーンKC
定価：本体590円（税別）
講談社

妻を亡くした高校教師・大塚は、
男手ひとつで、娘・つむぎの子育てに奮闘中！
でもどうしても料理がうまく作れない…。
そんなとき、教え子の小鳥が
料理を教えてあげると言い出した！
愛娘ふ女子高生と困り
あったか食卓ドラマ、開幕です。

WASHOKUDAN!!

RAWS MANGARAR.COM

KOROKKEKKO

Typesetting, Quality check

"THE AMOUNT OF SUFFERING THIS MAN GOES THROUGH... EVERY CHAPTER HE MUST BE DEVELOPING A NEW TRAUMA."

OKONOYA MIYAKI

Translation, Quality check

"THIS MANGA MAKES ME HUNGY. I NEED A GARIGARI-KUN."

KAREERAISUKE

Cleaning, Redrawing

"BENTO IS SOME SERIOUS STUFF! EVEN THOUGH I'M JAPANESE I HAVEN'T EATEN MUCH OF THOSE, SHAME ON MY COW >:("

RAMENKO

Proofreading

"PLEASE DON'T YELL 'MEAT' OR ELSE I'LL WANNA EAT 'MEAT'..."

Please support Amagakure Gido by buying Amaama to Inazuma once it's available in your region!

雨隠ギド

amaama to inazuma
Amagakure Gido

甘々と稲妻

Chapter 4

good! AFTERNOON KC

CLAMOR

MOVIE! LET'S SEE A MOVIE !

COME TO MY PLACE --

GOING ANYWHERE FOR GOLDEN WEEK*?

WE'RE GOING TO DIS-NEY!

SFX: CLAMOR

CLAMOR

...I PROBABLY HAVE TO TAKE SOME WORK HOME, BUT I'VE SET ASIDE THE 5TH TO PLAY ALL DAY!

JUMP

BAM

I HAVE CLUB EVERY-DAY

MM--

GOLDEN WEEK, HUH-- I USED TO GO TRAVEL-LING --

ARE YOU GOING ANYWHERE WITH YOUR DAUGHTER, INUZUKA-SENSEI?

WE'RE GOING ON A PICNIC --!!

FOR GOLDEN WEEK ---

*GOLDEN WEEK IS A STRING OF NATIONAL HOLIDAYS IN EARLY MAY

Chapter 4　Golden Week and the Bento

EAT OUR BENTO AND PLAY LEISURELY ...

THAT'S RIGHT I THOUGHT WE'D DRIVE TO A NATURE PARK

YOU GUYS ARE GOING ON A PICNIC TOO?

HUH ? "TOO" MEANS YOU AS WELL?

YES !

I'M ALSO GOING TO BRING A BENTO AND HAVE A PICNIC WITH MOM!

WE MATCH ... !

I- ... I WAS JUST ABOUT TO SAY THE SAME THING ...!!

UM, IF IT'S OKAY, MAYBE WE CAN MAKE THEM TOGETHER ...?

GOOD MORNING --

GOOD MORNING --

And So

I BROUGHT INGREDIENTS

SORRY FOR THE EARLY START

NOT AT ALL! SAME HERE

SWISH

SWISH

SO WE CAN HAVE LOTS OF DIFFERENT DISHES IN OUR BENTOS

LET'S COMBINE FORCES ...!!

GOOD MORNING !

*ONIGIRI: RICEBALLS.
KARAAGE: BITE-SIZED FRIED CHICKEN, MUCH LIKE "POPCORN CHICKEN".
TAMAGOYAKI: LAYERED PAN ROLLED EGGS, CAN BE SWEET OR SALTY.

UNTIL THEN, WE'LL MAKE ONIGIRI*, KARAAGE*, TAMAGOYAKI*, STIR-FRIED CABBAGE & WHITEBAIT, MARINATED VEGETABLES, SKEWERED HAM, CUCUMBER & CHEESE CHIKUWA*, AND CREAMED KABOCHA*!!

*CHIKUWA: HOLLOW TUBE OF FISH PASTE.
KABOCHA: JAPANESE GREEN PUMPKIN, VERY DIFFERENT VEGETABLE TO WESTERN PUMPKIN

I'll do my best!

OHH

ALL THAT?

WE HAVE ABOUT THREE HOURS UNTIL YOU SET OFF AND I MEET UP WITH MOM

NOW THEN, FIRST

LET'S MAKE THIS VEGGIE... MARINADE? THING

IT'S ANY KIND OF VEGGIES YOU LIKE SOAKED IN A SWEET AND SOUR SAUCE

Cu-cum-ber

"MARI-NADE" ...? IS...

Tur-nip

Car-rot

Let-tuce

Ce-le-ry

*FLOWER VIEWING FROM CHP.1

IT'S REVENGE FOR BEING STOOD UP AT THE HANAMI*!

OF COURSE!

...YOU SEEM ALL FIRED UP, HUH--

TSUMUGI CAN KEEP WATCH!!

WHAT CAN TSU-MUGI DO--?

I'LL MAKE AN UNBELIEVABLY DELICIOUS BENTO AND KNOCK HER OFF HER FEET ...!

THAT'S WHY

THAT'S RIGHT-- WE HAVEN'T EVEN HAD TIME TO TALK MUCH RECENTLY --

CAN'T EVEN SHOW HER THE FRUITS OF MY LABOR--

... YOUR MOM SURE IS BUSY ...

AND HAPPY

I THINK SHE'LL BE SURPRISED

THAT'S RIGHT

*WITH VEGGIES LIKE TURNIPS, CARROTS, AND EGGPLANTS, YOU CAN CUT BITTERNESS BY SALTING AND LETTING THEM DRAIN

SFX: SURPRISE

MAYBE I'LL ADD A LITTLE SALT ... AND SOY SAUCE TOO--
SHE'S REALLY ADDING THINGS RANDOMLY
MM?
LICK
MIX TOGETHER OLIVE OIL, LEMON JUICE, AND VINEGAR FOR THE DRESSING
HMM--

KARAAGE --

slam

SO, NEXT IS THE KARAAGE ...

ONCE DRAINED, LET MARINATE TO THE SIDE

IF YOU DON'T MIND, PLEASE WRITE DOWN HOW MUCH OF WHAT YOU'RE ADDING--

AH, DON'T WORRY, I'M PROPERLY TASTE-TESTING!

So I CAN MAKE IT AGAIN

WHOA

KARAAGE

Karaage --

LET'S EAT IT

THE KARA-AGE...!?

I LOVE KARAAGE !!

YES... YOU SOAK IT IN GRATED GARLIC AND GINGER WITH LOTS OF WINE AND SOY SAUCE LIKE THIS...

AFTER THE FLAVOR SOAKS IN, WE'LL FRY IT ...!

SFX: WHOAAAAAA

SFX: ぶわぁぁぁ

THE... THE FRYING COMES A BIT LATER --!

HUFF PUFF

Tsumugi wants to fry the chicken too--

TSUMUGI WANTS TO... SOMETHING !!

UHM, ALRIGHT, ALRIGHT

CAN YOU MAKE THE HAM AND CARROTS INTO STARS FOR ME?

HM

Oh?

THEN, TSUMUGI

AFTER WE HAVE A LOT OF VEGGIES AND HAM, WE'LL SKEWER THEM WITH CUTE PICKS--

THERE ARE LOTS OF CUTE ONES NOW--

... COOL !

AS EXPECTED !!

TSUMUGI-SAN--

WE'RE COUNTING ON YOU --

TSUMUGI DID THIS LAST TIME --

WOW--

THIS... Y'KNOW !

HMPH

LET'S SEE--! IN SESAME OIL, COMBINE WHITEBAIT AND CABBAGE-- ---

THOK

HOW ABO--UT THIS! LET'S MAKE THIS

UM-- UM-- -- !

I'LL LEAVE THE KARAAGE TO MARI-NATE ...

THE ABSORPTION

RICE.. NOT YET

ABOUT AN HOUR

THOK

UHH--

Cab-bage & White-bait stir-fry

Kelp Broth Earthen-ware-Pot Rice

Micro-wave Kabocha Cream Cheese

Chikuwa Cucumber Cheese Sticks (+mayo)

WOULDN'T IT HAVE BEEN BETTER TO CUT THE CHIKUWA AFTER WE PUT THESE IN...?

AH-

Ham & Veggie Skewers (+mayo)

Phe---...---w...

RIGHT...
UP UNTIL NOW IT'S JUST BEEN CUT AND STIR CUT AND HEAT
THINGS WE COULD SOMEHOW MANAGE AT OUR LEVEL
BUT ISN'T FRYING AT THE TOP OF OUR PYRAMID
...

Prepping fish
Frying
Hard
Veggies I've never cut
Seasonal foods
Easy
Microwavable food
Instant food
PROJECTED DIFFICULTY OF COOKING

IT'S UPHILL FROM HERE, RIGHT --

SQUEAK
OH --
WE'VE CLEARED UP TO HERE ...

THREE, HUH ...
Onigiri
Karaage
Tamagoyaki
Stir-fried
THREE MORE ?

IT'S FINE IF IT'S OMELETTY, RIGHT ?
EH

EH
SENSEI?! THAT'S AMAZING !!
CAN MAKE TAMAGO-YAKI
PROBABLY
AH, BUT I

IT'S LOTS OF SUUUPER THIN EGGIES STACKED TOGETHER AND--

THEY'RE SWEET ---

Tsumugi knows !

SWOOSH

SENSEI, NO- ...

THA... T'S RIGHT !

PAT PAT

TAMAGO-YAKI IS LIKE THAT, RIGHT ?

. . . . .

YOU COULDN'T ESCAPE, HUH SENSE|--

HO HO

FOR TSU-MUGI

.....

SIGH

MAYBE HE'S STILL WORRIED ABOUT HOW HE BURNED THEM BEFORE

OH?

I DIDN'T PARTICULARLY WANT TO ESCAPE ...

I JUST THOUGHT IT'D BE BETTER THAN FAILING

IS ONE SHE CAN LOOK FORWARD TO AND ENJOY

THE KIND OF BENTO I WANT TO MAKE

IN THAT I JUST WANT TO MAKE HER HAPPY

I'M THE SAME AS YOU ...

WAT-
CHING
DAD

DOING
HIS BEST
TO MAKE
IT

HA HA
WELL
IF IT
WAS ME
ANYWAY
--

I
THINK
SHE'LL
ALWAYS
BE HAPPY

TASTE
ASIDE

THANK
YOU
...

NO

IF I
HAD A DAD,
MAYBE IT'D
BE LIKE
THIS---
...

OK

...
I
DON'T
KNOW
BUT
...

OKAY! JUST YOU WAIT, TSUMUGI !

THREE EGGS --

A LOT OF SUGAR AND SOME SALT ... SHOULD BE FINE

CRACK

SCENE

CAREFULLY CAREFULLY

NICE GOING SENSEI !

OOH

SIZZLE

IT'S GOING WELL-- YOU'RE GOOD AT THIS--- !!

SECOND ONE ROLLED !!

STEAM

POUR

AND LET IT FLOW UNDER

RAISE UP THE FIRST ONE

GE-- NTLY ...

THE RUBBER SPATULA IS EASY TO USE

PRETTY MUCH ... GOT IT!

ROLL IT, ROLL IT

SFX: SPLASH

AND NOW, FOR THE THIRD ...

TOO MUCH --

SFX: HYAA

UWA-AAAH

AAA

AA.

PLOP

WE CAN JUST MASH IT ALL UP

AAH, LET'S JUST MAKE IT AN OME-LETTE!!

WHAT SHOULD WE DO, HOW'S THIS GOING TO TURN OUT --

WHAAAAAAT

IT'S GETTING DRAGGED FURTHER INTO THE FLAME

LET'S CUT IT AND SEE

SE-SENSEI ...

THIS, THIS! TSUMUGI SAW THIS ON TV!

RIGHT, TSUMUGI-CHAN ?

IT LOOKS LIKE IT'LL TASTE GREAT !!

OOOH IT SEEMS FINE --

THE SHAPE ...

IT'S WEIRD SOR-RY ...

STEAM

WOAH

YES !

THE KARAAGE! I'LL DO MY BEST FOR THE KARAAGE !!

HAVE TO GET THAT DEPRESSED ...

SQUEEZE

.....

Baby Shrimp and Corn Origin

YOU DON'T

BA-DUMP BA-DUMP

I'M GONNA FRY... !!

REVENGE FOR THE TAMAGO-YAKI... !!

SIZZLE...

FRY ...

IS THIS UM MUCH MOISTURE OKAY !?

BLORP

OR SO SAID MY MOM !

YES! THE MOISTURE MAKES THE KARAAGE PLUMP AND JUICY

OKAY ...

GREY SFX: FWOOSH
BLACK SFX: SNAP

SENSEI MORE, KEEP ADDING THEM IN

YES

UWAAAA

SFX: HIGYA---H (SENSEI'S MANLY SCREAMING)

uAAH --- !

IT'S SPITTING

WAAAAAH

This!? Like this !?

WHISK

WHISK

Take them out first, out, out!

SENSEI, DOUBLE DOUBLE FRIED!

WAAAAAA

SENSEI!! PUT THEM IN

And GO

LET THEM SIT --

SFX: WHOOSH

CRUNCH

BLOW

GULP

AH

TASTE-TEST PLEASE

...IT WOULD HAVE BEEN GOOD TO DO IT TOGETHER ...

Ah ---

POI

POI

STEP

COAT THESE IN A SWEET AND SPICY SAUCE

STEP

W-WHILE THEY'RE HOT, I'LL GO

I'M GLAD ---

WAS THE KARAAGE A SUCCESS !?

YEP! I LOOK FORWARD TO IT

THE KARAAGE SHOULD GO HERE

KARAAGE RANCH

THE TO--P IS HEAVEN, SO THE EGGS GO HERE

THE CHIKUWA IS IN HEAVEN TOO

BECAUSE IT'S WHITE ?

YUP !

SNACKING IS THE BEST PART OF MAKING BENTOS!

CHOMP

!!

THERE'S ONE LEFT OVER

MUNCH

THAT'S OK!? YOU CAN DO THAT!?

SNICKER

TSUMUGI TOO --

YEAH, WE JUST FINISHED

AH HELLO, MOM ?

RING, RING

ONE BITE, ONE BITE

WA--

MAKE SURE YOU LEAVE SOME !!

SFX: FLAIL FLAIL FLAIL

YEAH

... MM

I SEE

IT'S FINE, YOU CAN'T HELP IT.

MORE IMPOR-TANTLY, ARE YOU OK?

ARE YOU SLEEPING PROPERLY? AREN'T YOU WORKING TOO HARD ?

I DON'T WANT YOU COLLAPSING ...

CAN I ASK A FAVOR ?

THERE-FORE, SENSEI

AH, THAT'S RIGHT! I WAS DUMPED AGAIN THIS TIME!

... UM COULD IT BE

... YES

BYE

SFX: KER-SNAP

10

WHEN MOM GETS BACK TONIGHT, WE'LL EAT THE BENTO TOGETHER

I'M FINE --

NO PROB-LEM

IT'S FINE ...

ARE YOU... OK?

I'LL SEND IT TO MY MOM

THANK YOU --!

RUSTLE

RUSTLE

THUNDERING

ぎゅ

CAN KOTORI-CHAN CO-...

TSUMUGI WE MADE A PROMISE TO ONLY PLAY WITH HER AT THE SHOP

VROOM...

HEY...

PLIP

!

PLIP

POUR

PLOP

.....

WAS CLEAR..

ACK

YOU'RE KIDDING, THE FORE-CAST

SORRY, TSUMUGI

TSU-MUGI...

RI

WHAT IS THIS

SE

WHOA

IT'S TASTY

(HOMP

.....

I'LL ASK HER NEXT TIME

MOM'S WAS A LITTLE TASTIER, HUH--

...

TODAY'S HARD-BOILED RICE IS GOOD TOO

OH? THE CABBAGE AND WHITEBAIT... IS PRETTY AVERAGE !

I'M GLAD THE MARINATED VEGGIES DIDN'T GET ALL WEIRD AND DRY--

WAH-- THE TAMAGO-YAKI IS TOTALLY FINE! DELICIOUS

IT WAS A GOOD GOLDEN WEEK---

ALL BY OUR-SELVES--

...

WE MADE THIS MUCH

CLAT

TER

IF IT'S ALRIGHT

... SO

DO YOU THINK WE COULD EAT TOGETHER HERE ?

EH Sensei !?

WHAT HAPPENED ... WAIT,

WAH

RAIN ?!

POUR

THAT'S RIGHT, IT'S RAINING

...
...
YES

SFX: POP
ぱぁぁ
ぃぉ～

IT'S FOR TAKING NAPS --
AWESOME !!
IT'S A TENT
I'M GLAD I BROUGHT IT

WO--W
W

AH- IT'S TOTALLY FINE!
SORRY FOR SETTING THAT UP ON THE TATAMI...

IT'S ABOUT LUNCH TIME NOW

THAT'S RIGHT --

DAD, I WANNA EAT THE BENTO !!

ISN'T IT A BIT TIGHT ?

OKA--Y, JUST A SEC

SHUFFLE

HUH? !?

EE HEE HEE HEE-- ----

DAD, YOU COME IN TOO --

I- I... ALREADY ATE MINE SO...

JUST BARELY FIT, HUH-- YOU OKAY, TSUMUGI ?

SHUFFLE

This is super fun!!

IT'S FINE, THERE'S MY SHARE TOO AND IT'D GO TO WASTE OTHERWISE

...
Wo---w
!

Mm

TSUMUGI--- THE VEGGIES ARE YUMMY TOO---

NAH--- THE CELERY IS BLEGH

JUST NOW MAYBE BECAUSE I ATE THOSE SAME THINGS

SAUCE !?

YUMMY

WHAT'S THIS SWEET'N SPICY STUFF WITH SESAME ALL OVER !?

SCARF

THEY WERE MARINATED WELL

BUT THE ONES WITHOUT SWEET AND SPICY SAUCE ARE DELICIOUS TOO

SNARF

KARA-AGE

YUMMY KARA-AGE

Kara-age --!!

KARA-AGE !!

PLUMP PLUMP

TSUMUGI REALLY LIKES MEAT, HUH...

JUICY

I CAN'T EAT ANYMORE, SENSEI ...

DAD SHOULD EAT THE (ELERY--!!

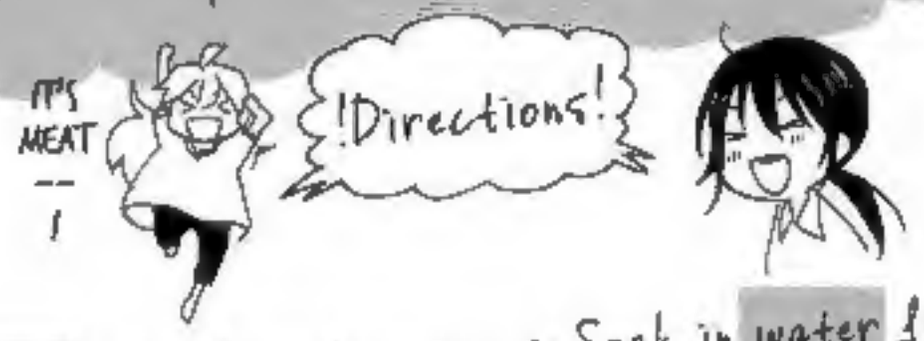
SOME-HOW ... I FEEL FULL

その 4 — end

Sweet'n Spicy Karaage

Ingredients 3-4 servings

Chicken (thigh) ... 300g
Potato Starch ... A bit
Water ... As needed
White sesame seeds ... 1/2 tbsp
Ⓐ Soy Sauce ... 3 tbsp / Oil ... 2 tbsp
Grated Ginger Root ... 1 tsp / Grated Garlic ... 1 tsp
Ⓑ Soy Sauce ... 2 tbsp / Sugar ... 1 tbsp / Mirin* ... 1 tbsp



1. Cut meat into bite-size pieces. Soak in water for 10 minutes.
2. Remove the meat and lightly wipe excess water.
   Mix ingredients of Ⓐ together and soak chicken for 10 minutes.
3. Roll chicken in potato starch. Fry at 160° for 1 1/2 minutes.
   When surface becomes light brown, remove and let sit 3 minutes.
   Heat oil to 190° and fry again for 40 seconds.

IF THE BUBBLING IS QUICK AND VIGOROUS, IT'S ABOUT 190°
UWAH
HO
INSERT COOKING CHOPSTICKS AND IF SMALL BUBBLES FORM AT THE TIP IT'S AROUND 160°

4. In a frying pan, mix together ingredients of Ⓑ and heat. When hot, add white sesame.
5. Coat ③ (chicken) evenly with ④ (contents of the frying pan).

Put the sauce on the karaage while it's still hot!

*T/N: MIRIN IS A SWEET, RICE-BASED WINE COMMONLY USED IN JAPANESE COOKING

NAGOYA
TEBASAKI* KARAAGE
SWEET AND SPICY SAUCE
THAT ...
PROBABLY
YUM YUM
AHA WANNA TRY...!
WHERE WAS IT -- I KNOW THIS TASTE...
HM--... I FEEL LIKE I'VE HAD THIS SAUCE SOMEWHERE BEFORE.
?

WASHOKUDAN!!

OKONOYA MIYAKI-SENPAI'S FOOD RANTS

Don't miss the brilliant Translator's new irregular Column full of amazing food facts from Japan!

Amagakure Gido

*TEBASAKI KARAAGE IS A NAGOYA SPECIALTY. NAGOYA IS LIKE HALFWAY BETWEEN TOKYO AND OSAKA AND FAMOUS MOSTLY FOR THE CHUUNICHI DRAGONS BASEBALL TEAM AND YUMMY FOOD TO EAT WHILE WATCHING THE CHUUNICHI DRAGONS.

PERFECTING THE TECHNIQUE OF EATING TEBASAKI IS A PRETTY INVOLVED PROCESS - A RITUALISTIC, INSTANT SEPARATION OF MEAT FROM BONES AND TENDONS THAT NAGOYANS HAVE PERFECTED. THE SAUCE IS A SWEET'N SPICY NAGOYA SPECIALTY.

NAGOYA FAVORS REALLY STRONGLY FLAVORED SAUCY THINGS. MY PERSONAL FAVORITES ARE; HITSUMABUSHI, A SPECIAL DISH OF MY MOST FAVORITE UNAGI (PERFECTLY CHAR-GRILLED EEL) CHOPPED-UP (AS OPPOSED TO THE USUAL SERVING STYLE OF LONG CROSS-SECTIONS) AND COVERED WITH A SWEET SAUCE THAT'S TO DIE FOR.

HITSUMABUSHI IS EXTRA SPECIAL BECAUSE YOU CAN MIX IN A BROTH AND CHANGE THE FLAVOR A BIT LATER ON AND EAT IT CHAZUKE (SAVORY RICE GRUEL) STYLE! IT'S INTERACTIVE! ALSO SUPER EXPENSIVE. I LIKE TO MAKE MY BOSSES TREAT ME AFTER WORK...

ALSO MISO-KATSU, A FRIED PORK CUTLET WITH THIS SPECIAL SWEET, RICH MISO-BASED SAUCE JUST DRIPPING OFF IT AND SOAKING INTO ITS JUICY CREVICES. OH MY GOD YASSSSSS.

REGULAR KATSU SAUCE IS GREAT TOO (I COULD LITERALLY JUST DRINK IT) BUT MISO KATSU IS A COMPLETE GAME CHANGER. OH MAN NAGOYA, STOP BEING SO DELICIOUS (AND CALORIFIC....)

Please support Amagakure Gido by buying Amaama to Inazuma once it's available in your region!